

# BOUNDARY BREAKS

## DID YOU KNOW?

**Rosé can be made with any red grape variety.**

-- Rosé is a light, easy-to-consume and friendly wine.

-- Many different grape varieties can be used to make Rosé.

-- In the Finger Lakes, the most common varieties used to make Rosé are Cabernet Franc and Pinot Noir.



## 2019 Dry Rosé

### WHAT MAKES DRY ROSÉ SPECIAL

- Our 2019 Dry Rosé is unique, primarily because it is made from the DeChaunac grape variety, which is not a typical choice for Rosé.
- DeChaunac is a dark-skinned grape variety which give the resulting wine a deep, ruby color and also a savory quality unlike any other Rosé we have tasted.
- Unlike many lighter Rosés, this one pairs very nicely with meals like roast chicken, grilled pork chops or squash soup.

### 2019 VINTAGE NOTES:

The 2019 vintage was more typical of the Finger Lakes. It was not overly warm, nor overly cool. September and October were temperate without too much rain, which allowed us to let our fruit hang longer into the season. We picked most of our fruit in late October to maximize ripeness.

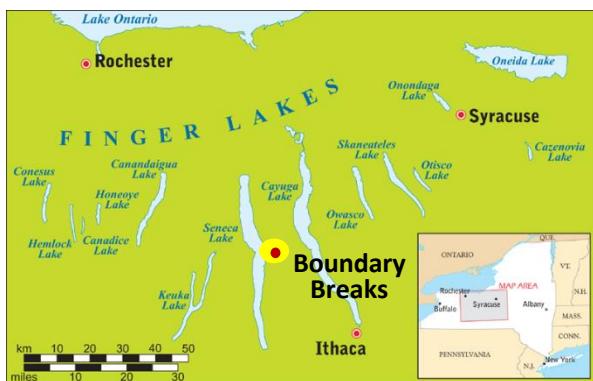
### TECHNICAL NOTES

**Country:** USA  
**Region:** New York  
**AVA:** Finger Lakes  
**Varietal:** 100% DeChaunac  
**Harvest Date:** Oct. 1, 2019  
**Brix at Harvest:** 18.0  
**Winemaker:** David Breeden

**Fermentation:** Stainless steel.  
**Alcohol:** 11.0%  
**Residual Sugar:** 0.3%  
**Titrateable Acidity:** 6.4 g/l  
**pH:** 3.76  
**Bottling Date:** April 2020  
**Cases Produced:** 395; **SRP:** \$14.95

### SELLING POINTS: DRY ROSÉ

*Because this Dry Rosé has such body and savory qualities, it can be sold year-round as an ideal, lighter-weight pairing for most meals.*



**ABOUT US:** Boundary Breaks focuses on cool-climate grape varieties--principally Riesling, Gewurztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

**WHAT MAKES OUR WINES DISTINCTIVE:** Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.